

Appl. No. : 09/623,013
Filed : August 24, 2000

16. (Amended) The composition of Claim 13, wherein the ratio of the standard deviation / mean agglomerated particle size is less than 0.8.

17. (Amended) The composition of Claim 13, wherein the particles further comprise ingredients selected from the group consisting of: emulsifiers, sugars, organic acids, minerals, and a combination thereof.

18. (Cancelled)

19. (Amended) The composition of Claim 13, wherein the flour is selected from the group consisting of wheat flour and soy flour.

20. (Twice Amended) A method for preparing bread, comprising:

obtaining a powder comprising particles of fat and enzymes, said particles having a mean particle size less than 200 μm ;

spraying the powder with an atomized liquid;

recovering the agglomerated bread particles, *said particles having a mean particle size greater than 250 μm* ;

mixing said particles with dough; and

heating said mixture comprising said dough and said particles.

Please add new Claim 26 as follows:

26. The composition of Claim 13, wherein said fat is an emulsifier.

REMARKS

In response to the Office Action mailed April 23, 2002, Applicant respectfully requests the Examiner to reconsider the above-captioned application in view of the foregoing amendments and the following comments. Claims 13-17 and 19-27 are presented for further Examination.

Rejections Under 35 U.S.C. § 112

The Examiner has rejected Claims 13 and 21 under 35 U.S.C. § 112 first paragraph, assertion that the specification does support the limitation "said fat being an emulsifier." Applicants have deleted this limitation from Claim 13. However, Applicant